

MOSS SIDE CATERING

Visit ***martinwine.com***, or call our
Moss Side Location to ask questions
and place your order

CATERING HOURS

Monday - Sunday • 10am - 3pm

**6463 Moss Side Lane
Baton Rouge, LA 70808**

Phone: (225)208-7441

Martin's
SO MUCH MORE THAN WINE

FINGER SANDWICHES

Sensational Finger Sandwiches \$50 (50 pieces) • \$90 (100 pieces)

*Smoked turkey with chutney mayonnaise • Rare roast beef
with horseradish sauce • Ham with Creole honey mustard*

Martin's Combo \$45 (50 pieces) • \$85 (100 pieces)

Chicken salad, turkey and ham

Pimento Cheese Sandwiches \$30 (50 pieces) • \$60 (100 pieces)

Cucumber & Dill \$40 (50 pieces) • \$75 (100 pieces)

Salads \$45 (50 pieces) • \$85 (100 pieces)

Chicken, tuna and egg

PINWHEELS

Santa Fe Pinwheels \$65 (50 pieces)

Thinly sliced roasted chicken and corn with a chipotle cream cheese

Smoked Salmon BLT Pinwheels \$110 (50 pieces)

*Smoked salmon, bacon, tomatoes and spinach
with wasabi cream cheese*

HOT DISHES

All hot dishes require 48 hours notice.

Red Beans and Rice

half pan \$55 (serves 15-20) • full pan \$100 (serves 25-30)

with smoked sausage

Chicken Tenders \$90 (50 pieces)

SPECIALTY SANDWICHES

The Big Easy \$75 (24 pieces)

Party size versions of:

Californian - *oven-roasted turkey, Havarti cheese, avocado, tomatoes, cucumbers, spinach, mayonnaise and Creole mustard on whole wheat bread*

Uptowner - *oven-roasted turkey, ham and Swiss cheese dressed on an onion roll*

Caprese - *fresh mozzarella, tomatoes, spinach and basil pesto on rosemary ciabatta*

Cedric's Picks \$75 (24 pieces)

Party size versions of:

Real Club - *thinly sliced roasted chicken breast with bacon, dressed on whole wheat*

Cedric - *thinly sliced roasted chicken breast, Swiss cheese, fresh spinach, tomatoes, mayo and red onions on 7-grain*

Chicken Salad - *housemade chicken salad with lettuce and tomatoes on an onion roll*

Petite Croissants \$90 (50 pieces)

Chicken salad, grapes and almonds on a petite croissant

Cocktail Muffalettas \$110 (50 pieces)

Specialty petite baked muffaletta bread with oven-baked ham, mortadella, Genoa salami, Provolone cheese and olive salad

BAG LUNCHES

Bag Lunch \$13.99 each

Your choice of ham, oven-roasted turkey, chicken salad, tuna salad or egg salad served on white, wheat, rye, 7 grain or sourdough bread with lettuce and tomato. Served with your choice of potato salad or chips.

Executive Bag Lunch \$17.49 each

Comes with a side of potato salad or chips.

Your choice of the following:

Cedric - *thinly sliced roasted chicken breast, Swiss cheese, fresh spinach, tomatoes, mayo and red onions on 7-grain*

Lindy Special - *oven-roasted turkey, Swiss, coleslaw, tomato and Russian dressing on 7-grain*

Californian - *oven-roasted turkey, havarti, avocado, spinach, cucumber, tomato, Creole mustard and mayo on wheat*

Uptowner - *oven-roasted turkey, ham and Swiss cheese dressed on an onion roll*

CHEESE

Domestic Cheese Tray

small \$55 (serves 15-20)

large \$90 (serves 30-35)

A selection of domestic cheeses (Swiss, Pepperjack, Cheddar, & Provolone), cut into bite size pieces for easy pickup. Garnished with seasonal fresh fruit and crackers.

Artisan Cheese & Charcuterie Tray

small \$45 (2 items, serves 4-8)

medium \$65 (3 items, serves 10-15)

large \$90 (4 items, serves 20-25)

Any combination of cheese, meat or pate.

Trays include seasonal fruit and crackers.

SOUPS & GUMBOS

All soups and gumbos are available by the gallon

Call for selection & pricing (72 hour notice required)

HOT APPETIZERS

All hot appetizers are served in an aluminum pan for reheating. Additional trays are available upon request, please call for pricing.

Boudin Balls \$30 (25 pieces)

Fried crispy and served with Creole mustard

Duck Quesadillas \$85 (25 pieces)

Roasted duck, shredded pepper jack cheese, zucchini, red peppers, green peppers, onions in a flour tortilla served with sweet and sour sauce

Petite Crawfish Pies \$55 (25 pieces)

Louisiana crawfish stuffing in a pastry dough

COLD APPETIZERS

Caprese Skewers \$55 (25 pieces)

A simple skewer packed with cherry tomatoes, pesto marinated Mozzarella cheese and Kalamata olives

Deviled Eggs \$30 (25 pieces)

Boiled eggs piped with a creamy Dijon filling

SALADS

Serving Sizes: Medium 10-20 • Large 25-35
Add Fresh Strawberries: Medium \$5 • Large \$10

Caesar Medium \$50 • Large \$90

Romaine lettuce, Parmesan cheese and housemade croutons

Martin Medium \$70 • Large \$120

*Romaine lettuce, bacon, tomatoes, boiled eggs, radish,
crumbled bleu cheese and avocado*

Sena Medium \$70 • Large \$120

*Golden raisins and field greens with bleu cheese and pecans
served with Tabasco pepper jelly vinaigrette*

House Medium \$50 • Large \$90

*Romaine lettuce, cherry tomatoes, cucumbers,
red onions and boiled eggs*

Add Chicken: Medium \$15 • Large \$20

Housemade Dressings – *Red Wine Vinaigrette, Bleu Cheese, Ranch,
Russian, Green Goddess Honey Mustard, Tabasco Pepper Jelly
Vinaigrette, Sesame Citrus, Caesar*

Salads by the Pound – *Chicken Salad, Coleslaw, Egg Salad, Fresh
Fruit, Potato Salad, Tuna Salad, and Creole Shrimp Pasta*
(Add \$5.99 for garnished serving bowl)

PLATTERS

Jumbo Boiled Shrimp \$205 (5 pounds)

*Peeled and ready to eat, served with the tail on along with traditional
rémoulade and cocktail sauce*

Chilled Grilled Chicken Breast Strips \$110 (serves 25-30)

*Marinated with pesto and balsamic vinegar served with a
sweet Thai chili and curry Dijon sauce*

Smoked Salmon Platter \$160 (serves 15-20)

*One pound of smoked salmon beautifully garnished on a tray
with dill cream cheese, capers, red onions, boiled eggs and
lemons with toast points*

DESSERTS

Assorted Cookies \$30 (12 pieces)

**THANK YOU FOR CHOOSING
MARTIN'S CATERING & EVENTS**

*We hope to make your catering
experience seamless and memorable!*

NOTES

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